

Amendments to the Specification

The changes in the below paragraphs from their immediate prior version are shown with ~~strike through~~ or [[double brackets]] for deleted matter and underlines for added matter.

Please amend the paragraphs on page 4, line 8, to page 5, line 9, as follows.

Some flavor components that are volatile and are lost during the shelf life of the gum product are:

	Boiling Point (°C)	Flash Point (°F)
Ethyl butyrate	120	67
Isoamyl acetate	142	77
Ethyl propionate	99	54
Ethyl acetate	77	26
Ethyl caproate	167	121
Amyl acetate	142	75
Ethyl isobutyrate	112	57
Propyl acetate	102	67
Isobutyl acetate	115	71

Some non-volatile flavor components often used in chewing gum are:

	Boiling Point (°C)	Flash Point (°F)
Lemon oil	176	130
Orange oil	175	130
Clove oil	251	230
Peppermint oil	210	170

	Boiling Point (°C)	Flash Point (°F)
Spearmint oil	220	200
<u>Cinnamaldehyde</u>	<u>240</u>	<u>160</u>
<u>Methyl salicylate</u>	<u>222</u>	<u>>230</u>

Flavors that are volatile are also relatively low boiling point compounds compared to other non-volatile flavors, as can be seen from the boiling point information above. Volatile flavor components generally have a boiling point below about 160°C. These materials also have a very low flash point, that could cause them to be flammable. Generally, the flash point for the volatile flavor components is less than about 120°F. Since many of the non-volatile flavor components may also contain some low boiling point components in them, the inventive spray drying matrix may also be used to give a more stable spray dried matrix retaining the entire flavor. Preferably, the inventive matrix should be used to improve the retention of the more volatile flavors and make a more shelf stable flavor blend.

Please amend the paragraph on page 13, lines 18 to 21, as follows.

Comparative Example G - To the above gum formula was added [[4.05%/a]] 4.05% of a spray dried ethyl butyrate made with [[60°/o]] 60% corn syrup solids with a DE of 44, and 20% fish gelatin, giving a spray dried material with an active ethyl butyrate of 12.27% and an active level of 0.5% in the gum.

Please amend the paragraph on page 15, lines 28 to 31, as follows.

Comparative example M - To the above gum formula was added 6.2% of the spray dried flavor made with 50% acacia gum and 50% 44 DE corn syrup solids at 200°C, giving a spray dried material with an active fruit flavor level of 13.11% and an active level of [[0.81 %/a]] 0.81% in the gum.

Please amend the paragraph on page 16 containing footnote 1 as follows.

¹ The Week 0 amount of 1.113% flavor is higher than the amount of flavor that was supposedly added to the gum. While this result could ~~[[he simply-an]]~~ be simply an error due to random analytical error, it is more likely that either more than 7.2% of the weight of the gum of the spray dried flavor was added (formulation error), or that the spray dried flavor actually contained more than 11.3% active flavor (analytical error). In either event, it is still clear from the data, and especially FIG. 2, that what flavor there was in Comparative Example K at Week 0 was seriously lost ~~[[6]]~~ by the time the Week 20 measurement was made.